



Welcome to KIWAMI

A unique venue created within elegant, stylish settings & fun experiences to deliver a wonderful journey through the Japanese culture and cuisine.

At KIWAMI, we offer the ultimate gastronomic experience with our Robata counter delivering great juicy ingredients enriched by a smoky aroma given by the Teppan-yaki translated as metal plate or grill, a culinary style born after World War II which now is a chic experience that gives the opportunity of relaxing while enjoying some live cooking.

We use the finest ingredients to bring together a menu that celebrates traditional Japanese cooking styles prepared by our talented chefs.

We are constantly growing our menu and also, we are focused in delivering great events with the partnership of sake, wine and food producers / masters in order to keep a great relation with our guests and in order to offer an authentic Japanese dining experience right on 536 Chapel Street.

www.kiwamiteppanyaki.com.au





KAZE

風

A breeze of flavours to begin your journey. Light, fresh, and elegantly crafted.

\$70/set

Minimum Order 2 Sets

APPETIZER

Edamame

Miso Soup

ENTRÉE PLATTER

Kara-age Chicken

Harumaki Veg

MAIN

Large Prawn

Salmon Fillet

Chicken Fillet

Assorted Vegetable / Teppan Fried Rice

RAKU

楽

Most Popular Choice

Celebrate the joy of teppanyaki, vibrant flames, rich flavours, and joyful moments.

\$90/set

Minimum Order 2 Sets

APPETIZER

Edamame

Miso Soup

ENTRÉE PLATTER

Assorted Sashimi

Kara-age Chicken

Wagyu Taco

MAIN

Large Prawn

Japanese Scallop

Lamb cutlet

Tenderloin Beef

Option: Upgrade Beef to M9 Striploin Wagyu - \$25/100g

Assorted Vegetable / Teppan Fried Rice

DESSERT

Original cheesecake served with seasonal fruit

HONO

炎

PREMIUM WAGYU BEEF SELECTION

For those who crave the finest cuts and the ultimate teppanyaki flame experience.

\$110/set

Minimum Order 2 Sets

APPETIZER

Edamame

Miso Soup

ENTRÉE PLATTER

Assorted Sashimi

Fresh Oyster

Kara-age Chicken

Wagyu Taco

MAIN

Lamb Cutlet

Chicken Fillet

Duck Breast

M9 Striploin Wagyu

Option: Upgrade M9 Wagyu to Japanese A5 Sirloin Wagyu - \$30/100g

Assorted Vegetable / Teppan Fried Rice

DESSERT

Matcha Ice Cream & Cream Brulee

ENBU

炎舞

A spectacular dance of flame and flavour. The ultimate teppanyaki celebration.

\$135/set

Minimum Order 2 Sets

APPETIZER

Edamame

Miso Soup

ENTRÉE PLATTER

Assorted Sashimi

Fresh Oyster

Tempura Softshell Crab

Wagyu Taco

MAIN

Lobster Tail

Japanese Scallops

Toothfish

Duck Breast

M9 Striploin Wagyu with Sesame Sauce

Option: Upgrade M9 Wagyu to Japanese A5 Sirloin Wagyu - \$30/100g

Assorted Vegetable / Teppan Fried Rice

DESSERT

Japanese Sweets Platter

YAMA
山

VEGETABLE LOVER
\$55/set

APPETIZER
Edamame
Miso Soup

ENTRÉE PLATTER
Veg Sushi Roll + Veg Spring Roll + Seaweed Salad

MAIN
Zucchini
Sweet Potato
Pumpkin
Broccoli
Mix Mushroom
Tofu
Assorted Vegetable / Teppan Fried Rice

KODOMO
KID MEAL

\$45/set
(Children under 10yo)

ENTRÉE
Deep fried Chicken
Sushi Roll

MAIN ONE
Teriyaki Chicken 150g

MAIN TWO
And choose another main as below:

Tenderloin Beef Dice
Prawn Cutlet
Salmon Fish
Tofu

Assorted Vegetable / Teppan Fried Rice

DESSERT
Vanilla Ice Cream



TEPPAN MEAT

M9 Striploin Wagyu 200g	\$95
<i>Richly marbled, melts in your mouth</i>	
Beef Tenderloin 200g	\$50
Lamb Cutlets 200g	\$45
Duck Breast 150g	\$45
Chicken Fillet 300g	\$40

TEPPAN SEAFOOD

Lobster Tail 100-120g	\$58
<i>Grilled with garlic butter and lemon – juicy and indulgent</i>	
Baby Abalone 2pcs	\$42
<i>Lightly grilled, tender and ocean-sweet</i>	
Toothfish 2pcs	\$48
Calamari 150g	\$32
Extra Large Prawn 4pcs	\$48
Japanese Scallop 4pcs	\$42
Salmon Fish 2pcs	\$36

TEPPAN VEGETABLES

Assorted Vegetables	\$25
Fresh Mushroom 180g	\$25
Broccolini 180g	\$25
Tofu Steak 3pcs	\$18

RICE

Steam Rice	\$6/Bowl
Teppan Fried Rice	\$12/Bowl



ENTRÉE / APPETIZER

Miso Soup	\$4
Soya Bean Paste Soup with Tofu, Seaweed and Spring Onion	
Edamame	\$10
Boiled Young Soya Bean with a Sprinkle of Salt	
Agedashi Tofu	\$10
Deep Fired Cube Tofu with Bonito Flake and Spring Onion	
Gyoza 5pcs ***	\$15
Japanese Style Pan-Fried Dumping	
Tori Kara-age 5pcs ***	\$15
Japanese fried Chicken Kara-age with Honey Mustard Mayo Sauce	
Takoyaki 6pcs	\$15
Octopus Balls with Mayo and Special Sauce	
Wagyu Beef Taco 3pcs ***	\$18
Diced Wagyu Beef marinade with Spicy Mayo Sauce	
Fresh Oyster 3pcs ***	\$18
Fresh oyster served with Ponzu Sauce and Ikura	
Harumaki Vegetable 8pcs	\$15
Deep Fried Spring Roll Veg and Serve with Mayo	
Beef Tataki ***	\$18
Sliced Seared Raw Beef with Ponzu Sauce	
Tempura Soft-Shell Crab 1pcs	\$18
Deep-Fried Soft-Shell Crab and Served with Chilli Mayo	
Tempura Vegetable 6pcs	\$18
Assorted Seasonal Vegetable tempura served with Dashi Sauce	
Tempura Prawn 4pcs ***	\$24
Deep Fry Battered Tiger Prawn Served with Dashi Sauce	

*** Must-try dish at Kiwami Teppanyaki



ASSORTED SASHIMI
MORIAWASE

Salmon Sashimi (8pcs / 18pcs)	\$28 / \$64
Tuna Sashimi (8pcs / 18pcs)	\$32 / \$68
Assorted Sashimi – Chief Select (8pcs / 18pcs)	\$30 / \$66

HOSO MAKI / THIN ROLL

Cucumber Hosoi Maki	\$7
Avocado Hosoi Maki	\$7
Salmon Hosoi Maki	\$8

URAMAKI MAKI / INSIDE-OUT ROLL

Rolled with avocado & cucumber

Vegetable	\$16
California	\$16
Raw Salmon	\$19
Cooked Tuna	\$19
Teriyaki Chicken	\$19



Dessert

KIWAMI DESSERT

Vanilla Ice Cream with Topping	\$6
Green Tea Ice Cream	\$6
Black Sesame Ice Cream	\$6
Yuzu Sorbet	\$6
Tempura Ice Cream	\$18
Serve with Berry Compote, Crumbles, Freeze Dried Berries	
Cheesecake with Fruit	\$18
Original Cheesecake Served with Seasonal Fruit	



on Chapel Street

536 Chapel Street SOUTH YARRA

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